

## #10 Hefe-Weizen (Pszeniczne) - 12 BLG

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (56.8%)	85 %	4
Grain	Strzegom Pilzneński	1.7 kg (38.6%)	80 %	4
Grain	Carabelge	0.2 kg (4.5%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	65 min	8.8 %
Boil	Tradition	15 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1500 ml	Fermentum Mobile

### Notes

- Pierwsze piwo, w którym korzystałem z płynnych drożdży (robiłem starter 1,5L)  
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